Maltesers Chocolate Baked Cheesecake with Fudge Sauce



TIME	60 minutes
INGREDIENTS	15 items
MAKES	16 servings

This decadent cheesecake is jazzed up with a simple homemade malt fudge sauce.

INGREDIENTS

Crust:

- 118 g (1 cup + 2 tbsp) chocolate cookie crumbs
- 12 g (1 tbsp) caster sugar
- 45 g (3 tbsp) unsalted butter, melted

Filling:

- 50 g (1/2 cup) Maltesers
- 500 g (16 oz) block-style plain low-fat cream cheese
- 107 g (1/2 cup) caster sugar
- 2 eggs
- 10 mL (2 tsp) vanilla extract
- 1 mL (1/4 tsp) salt

Fudge Sauce:

- 10 g (3 tbsp) unsweetened cocoa powder
- 22 g (2 tbsp) caster sugar
- Pinch salt
- 15 mL (1 tbsp) fancy molasses
- 2 mL (1/2 tsp) vanilla extract
- 50 g (1/2 cup) Maltesers, divided

Recipes crafted for gatherings and sharing with others

Instructions for the Crust

1. Preheat oven to 180°C/350°F/Gas 4.
2. In medium bowl, stir together cookie crumbs and sugar until combined. Stir in melted butter until evenly coated. Firmly press crumb mixture into bottom of 18 cm (7-inch) springform cake tin.
3. Bake for 10 to 12 minutes or until toasted and crisp. Let cool completely. Reduce oven heat to 170°C/325°F/Gas 3.

Instructions for the Filling

1. Coarsely chop Maltesers and set aside.
2. In medium bowl, using electric hand mixer, beat cream cheese and sugar until light and fluffy. Beat in eggs and vanilla until incorporated. Fold in chopped Maltesers. Spread mixture over prepared crust.
3. Bake for 40 to 45 minutes or until cheesecake is set but jiggles slightly in centre. Run paring knife around inside edge of tin. Let cheesecake cool completely in tin on wire rack. Refrigerate for at least 3 to 4 hours or until completely chilled.

Instructions for the Fudge

1. In small saucepan, whisk together cocoa powder, sugar, and salt. Whisk in 60 mL (1/4 cup) water, molasses and vanilla. Bring mixture to a boil set over medium heat, whisking until sugar and cocoa have dissolved. Reduce heat to low. Cook, stirring frequently, for 5 to 8 minutes or until mixture has thickened. Let cool completely.
2. Chop half the Maltesers balls in half. Just before serving, remove cheesecake from tin and transfer to serving plate. Drizzle with malt fudge sauce. Garnish with chopped Maltesers and whole Maltesers. Cut into slices to serve.
3. Substitute chocolate cookie crumbs with graham wafer crumbs or digestive biscuit crumbs if preferred.

NUTRITIONAL INFORMATION

Column 1	Column 2
	Per 1 serving (1/16 of cake)

Column 1	Column 2
Energy	849 kJ 203 kcal
Fat	11.4g
Saturates	6.6g
Carbohydrate	21.4g
Sugars	16.3g
Fibre	0.8g
Protein	4.9g
Salt	0.7g

More Recipes Like This



Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

Source URL: *https://www.maltesers.co.uk/recipes/maltesers-cheesecake*